

Product: Organic Virgin Olive Oil

Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma) Smell: Mild and nutty Colour: Green Taste: Typical of olives oil Consistency: Liquid	FINISHED PRODUCT SPECIFICATION				Spec. No.	SPEC115	
Product Title Organic Virgin Olive Oil Sun & Seed Ltd 2 Lyon Close Wobburn Road Industrial Estate Kempston, Beefordr Beefordr Beefordshire Mrk12 758, UK Company Telephone Office: (+44) Q2072 677 799, 01234 841 196 Office: (+44) Q2072 677 99, 01234 841 196 Office: (+44) Q2072 677 99, 01234 841 196 Office: (+44) Q2072 677 99,	Issued hy:					v:	
Sun & Seed Ltd 2 Lyon Close Woburn Road Industrial Estate Kempston, Bedford Shire Woburn Road Industrial Estate					sue 2		
Company Name and Address	Product Title						
Company Name and Address Kempston, Deeford Bedfordshire Kempston, Deeford Bedfordshire Mt42 758. UK Company Telephone Contacts: Accounts Technical Emergency/Recall Emergency/Recall Mob: 079 44 777 201 Packaging format Available Quantities In case of organic product – write control body code or write N/A Food Safety Approved by SALSA Ingredients and Allergens Legal name / Descriptive name Organic Virgin Olive Oil Organic Pinnary ingredients Current ingredients of any multi-component ingredients) Current ingredient bedaration / Legal Declaration (Include QUID and emphasised Allergens) Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma) Allergens present in: ingredients, additives & processing aids Allergens present in: ingredients, additives & processing aids Peanuts/peanut devautives No N							
Company Name and Address Rempston, Bedford Bedfordshire MX42 758, UK			trial Estate				
Bedfordshire MK42 758, UK	Company Name and Address						
Contacts: Accounts Technical Emergency/Recall Office: (+44) 02072 677 799, 01234 841 196 Office: (-44) 02072 677 1978 Office: (-44) 02072 67							
Contacts: Accounts Technical Emergency/Recall Benergency/Recall Mobi: 079 44 77 201 Retail: 6 X glass bottle closed with lids in cardboard box Bulk: Single PE jerrycans or drums Retail: 5 00ml Retail: 5 0		MK42 7SB, UK					
Technical Emergency/Recall Emergency/Recall Emergency/Recall Emergency/Recall Emergency/Recall Retail: 6 X glass bottle closed with lids in cardboard box Bulk: Single PE jerrycans or drums Retail: 500ml Bulk: 11tr, 51tr, 25tr, 200tr drum GB- ORG- 05 (50il Association) GB- ORG- 0	Company Telephone	Office: (+44) 02072	677 799, 01234	841 196			
Emergency/Recall Mob: 079 44 777 201		office@sunandseed	<u>.com</u>				
Retail: 6 X glass bottle closed with lids in cardboard box	Technical	qcert@sunandseed	.com, info@sun	andseed.com			
Retail: 6 X glass bottle closed with lids in cardboard box	Emergency/Recall	Mob: 079 44 777 20)1				
Bulk: Single PE jerrycans or drums Retail: 500ml Bulk: 31tr, 51tr, 251tr, 200ltr drum		Retail: 6 X glass bot	tle closed with li	ds in cardboard l	OOX		
In case of organic product — write control body code or write N/A Food Safety Ingredients (Soil Association) GB- ORG- 05 (So	Packaging format						
In case of organic product – write control body code or write N/A GB- ORG- 05 (Soil Association) GB- ORG- 05 (Soil Association) GB- ORG- 05 (Soil Association) Ingredients and Allergens Legal name / Descriptive name Ingredients (List all ingredients for any multi-component ingredients) Organic Virgin Olive Oil Organic Virgin Olive Oil Organic Virgin Olive Oil Italy Current ingredients for any multi-component ingredients) Organic Virgin Olive Oil Organic Virgin Olive Oil Allergy advice: May contain traces of nuts and sesame see of the product in terms of taste, texture, colour, appearance and aroma) Allergy advice: May contain traces of nuts and sesame see of the product in terms of taste, texture, colour, appearance and aroma) Allergens present in: ingredients, additives & processing aids Contains Contains Contains Handled on same production line Contains Contains Handled on same production line Contains Contains Handled on same production line Contains C	Available Quantities	Retail: 500ml					
Code or write N/A Approved by SALSA	,	Bulk: 1ltr, 5ltr, 25lti	, 200ltr drum				
Approved by SALSA Ingredients and Allergens		GB- ORG- 05 (Soil As	ssociation)				
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Colour: Green Taste: Typical of olives oil Consistency: Liquid	(include QUID and emphasised Allergens)		Allergy advice: May contain traces of nuts and sesame seeds.				
Conscribe the product in terms of taste, texture, colour, appearance and aroma Taste: Typical of olives oil Consistency: Liquid	Sensory Specification		,				
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Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives NO Sesame seeds/sesame seed derivatives NO Crustacean/crustacean derivatives NO Molluscs/molluscs derivatives NO NO NO NO NO NO NO NO NO N	Peanut		NO	NO	NO	NO	
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SuitabilitySuitable for VegetariansYESSuitable for VegansYES							
Suitable for Vegetarians YES Suitable for Vegans YES		kg in whole product)	NO	NO	NO	NO	
Suitable for Vegans YES				VE	c		
Suitable for Lacto-vegetarians YFS	Suitable for Lacto-vegetarians		YES				
Contains Genetically Modified Organisms/Materials NO							
Typical Nutritional declaration							



Product: Organic Virgin Olive Oil

Source of Nutritional information			calculation	
Typical value		Per 100g		
Energy		Energy 3696Kj / 899Kcal		
Total Fat		91g		
Carbohydrates		0.0g		
of which sugars		0.	0g	
Protein		0.	0g	
Salt		Og		
Polyphenoles		55.!	5mg	
All stated Nutritional values are ave	rage. They are not meant to ensure v	warranty of characteristics. They c	ome without commitment and	
are not valid for any claim of warran	nty and product liability respectively.			
Product Handling				
Shelf-life unopened	Shelf life minimum 12 months on delivery	Shelf-life once open	3 months	
Storage Conditions		Cool dark dry place	in original packaging	
Traceability / Lot Code Format Used	I	DDMMYY/su	upplier batch	
Instructions for Use, if relevant		Ready to use. Use within	3 months after opening.	
Additional Requirements				
Origin / Place of Provenance if requ	ired	Produced in Ita	ly, Packed in UK	
Type of Packaging used for retail, w	hich consumers buy	·		
(film and cardboard box etc)		NO		
Packaged in a protective atmospher		NO		
(Vacuum packed or modified atmos	phere packaging)			
Product-specific Requirements		NO		
Health Mark		N/A		
(If product needs approval because	ingredients of animal origin)			
Warnings (vulnerable groups)		Not suitable to people allergic to the allergens listed.		
Microbiological Parameters				
		*N/L – No Set Lim	nit	
Microbiological Test	Unit	Guide Value	Limit Value	
Total Plate Count	cfu/g	< 1,0 ·10^ 5	*N/L	
Yeast	cfu/g	< 5,0 ·10^ 4	*N/L	
Moulds	cfu/g	< 1,0 ·10^ 4	*N/L	
E.coli	cfu/g	10	1,0 ·10^ 2	
Salmonella	/ 25g	negative	negative	
Relative density (20°C)				
mod. oscillating U-tube				
	-	0,910 - 0,930	*N/L	
INFORMATION ABOUT GMO AND I	ONIZATION			

INFORMATION ABOUT GMO AND IONIZATION		
GMO	The product is not GM and does not contain GMO.	
Ionization	The product is not subjected to ionizing radiation	

Food additives:	
Antioxidant	not present
Raising agent	not present
Emulsifier	not present
Colour	not present
Firming Agent	not present
Humectant	not present
Bulking agent	not present
Gelling agent	not present
Flavour enhancer	not present
Sequestrant	not present
Preservative	not present
Flour treatment agent	not present



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Modified starch	not present
Protective gas	not present
Acid	not present
Acidity Regulator	not present
Foaming agent	not present
Anti-foaming agent	not present
Emulsifying salt	not present
Stabiliser	not present
Sweetener	not present
Carrier	not present
Propellent gas	not present
Anti-caking agent	not present
Glazing agent	not present
Thickener	not present

Packing Retail*	500ml		
Unit gross weight:	872g		
Unit dimensions WxLxH (cm):	6.5 x 6.5 x 29		
Qty units in a case	6		
Case dimensions: HxLxW (cm)	29 x 19.5 x 13.5		
Gross case weight	5.37kg		
Number of layers per pallet:	4		
Number of cases per layer:	40		
Total number cases per pallet	160		
Unit quantity per pallet layer:	240		
Total unit quantity per pallet:	960		
Approx. Gross weight per pallet:	859kg		
Pallet Height (including Pallet)	130cm		
Pallet Length / Depth:	120 cm		
Pallet Width:	80 cm		
Primary packaging:	Glass jar with tin closure		
Secondary packaging:	Cardboard Case		
Secondary packaging weight:	138g		

Packing Bulk*	1ltr	5ltr	25ltr	200ltr
Unit gross weight:	1.2kg	4.85kg	23.5kg	198kg
Can/drum Dimensions (cm):	12 x 6.5 x 17	19.3 x 14.6 x 29.8	29.4 x 24.5 x 47	58 X 91.7
Pallet Length / Depth:	120 cm			
Pallet Width:	80 cm			
Primary packaging:	PP Plastic Jerry Can			PP Plastic Drum
Secondary packaging:	N/A			

^{*} Pallet based on Euro pallet; standard pallets may be used.

Statements

GMO Statement: Sun & Seed Ltd has policy not to buy, manufacture or use genetically modified products or raw materials.

Gluten Free Statement: Sun & Seed Ltd has policy to buy, manufacture or use only gluten free products or raw materials.

Analysis Assessment Guaranty for tested Organic product:

Results of microbiological analysis are in line with HPA ready to Eat guidelines and meet European Union and UK regulations.

Results of aflatoxins and heavy metals analyses meet the requirements of the Commission Regulation (EU) 2023/915 setting maximum levels for certain contaminants.

Results of pesticide analysis meet the requirements of the Regulation (EC) 396/2005 on maximum residue levels of pesticides.

Results of pesticide analysis meet the orientation limit (0,01 mg/kg) and conform to European Union and UK regulations for organic products.

HACCP: The products are made safely, legally and consistently by following good hygiene practice and good manufacturing practice which are monitored through pre-requisite controls.



Product: Organic Virgin Olive Oil

Signed:

Position: Quality Manager

SUN AND SEED BRANDED RETAIL PRODUCT PICTURE

